



Pollinator Week ~ June 22 – 28, 2009

A taste of Miel...



Appetizer

Roasted Golden Acorn Squash Soup
Black Olive Dust and Ginger-Honey Cream

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Fourme du Ambert
Honey Roasted Seckle Pear, Frisée Lettuce, Candied Fennel

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Honey Baked Scallop
Lima Beans, Tomatoes and Orange Zest Crystal Onion



Main Course

Pan Roasted Acadia Red Fish
Black Olive Puree, Black Sage Honey Jus

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Honey Mustard Glazed Grilled Duck Breast
Braised Baby Leeks, Wild Mushroom Risotto

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Lemon Honey Free Range Chicken “à la Mentonnaise”
Roasted with Onion Marmalade



Dessert

Honey Crème Brûlée
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Honey Parfait
Warm Strawberry compote

\$38 per person, plus tax & gratuity
With Wine Pairing +\$18